



MAKE PASTA AS BRILLIANTLY AS GENNARO

*Making fresh pasta is so simple, yet it feels like such an achievement!
Gennaro's recipe pairs tagliatelle with a simple sauce of juicy cherry
tomatoes, fresh basil, garlic and chilli.*

Prep time 1 hour | Cook Time 10 minutes | Serves 4

INGREDIENTS

For the pasta:

600g Tip '00' flour
6 Large Clarence Court eggs
Salt

For the tomato sauce:

Pinch of salt
400g cherry tomatoes, halved
2 garlic cloves, finely sliced
1/2 red chilli, finely sliced
Handful of fresh basil, coarsely chopped
Extra virgin olive oil



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METHOD

If using a food processor, crack in the eggs and tip in the pasta flour. Pulse a few times until it comes together like thick breadcrumbs. If it's looking quite dry, add a tiny splash of water or olive oil and pulse a couple more times. Tip the freshly-formed dough onto a clean work surface and knead well for a few minutes, until it feels springy and quite firm. Shape the dough into a disc and wrap in cling film, then place in the fridge to rest for around an hour.

If you're making the dough by hand, pour a mound of flour on a clean work surface and then make a well in the flour. Crack the eggs into the middle and use a dinner knife to incorporate the flour gently into the centre and whisk it into the eggs. Continue mixing in the flour and then use your hands to combine everything together and form a rough dough. If it's feeling a little dry, just sprinkle over a little water or olive oil and start kneading. Knead well for a few minutes, until the dough feels springy and quite firm. Shape into a disc and wrap in cling film, and then place in the fridge to rest for around an hour.

The rich and delicious dough is now ready for you to roll and cut into delicate strips of tagliatelle.

Cook the fresh pasta in boiling salted water for 2 minutes, drain it (reserving a little of the cooking water) then put aside until ready to use.

To make the sauce, heat a drizzle of olive oil in a heavy saucepan over medium high heat then add the garlic, chilli followed by the tomatoes. Once the tomatoes have cooked for 5 minutes, add some of the pasta water, basil and a good pinch of salt. When the tomatoes have softened into a sauce, mix in the pasta and top with some fresh basil.

Now plate up, season well and enjoy!



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